

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application: **(AS ON AMENDED SHEET(S) ANNEXED TO IPRP)**

Claims 1-12. (Cancelled)

13. (new) A method for the prevention of defective ageing of white wines, ***characterized in that***, during the preparation of said wine, yeast previously enriched in glutathione is introduced into the must at the beginning of, during or after the alcoholic fermentation step.

14. (new) The method as claimed in claim 13, ***characterized in that*** said glutathione-enriched yeast contains more than 0.5% of glutathione by weight relative to the weight of solids of the yeast.

15. (new) The method as claimed in claim 13, ***characterized in that*** said glutathione-enriched yeast contains at least 1% of glutathione, and preferably at least 1.5% of glutathione, by weight relative to the weight of solids of the yeast.

16. (new) The method as claimed in claim 13, ***characterized in that*** said glutathione-enriched yeast is introduced into the must in a proportion of 0.1 g to 1 g of

solids per liter of must, preferably in a proportion of 0.3 g/l to 0.7 g/l, and more preferably in a proportion of 0.5 g/l.

17. (new) The method as claimed in claim 13, ***characterized in that*** the introduction of said glutathione-enriched yeast into the must produces a provision of at least 3 mg of glutathione per liter of must, preferably at least 5 mg, and more preferably approximately 9 mg of glutathione per liter of must.

18. (new) The method as claimed in claim 13, ***characterized in that*** said glutathione-enriched yeast is introduced into the must in one or more of the following forms: active dry yeast, inactive dry yeast.

19. (new) The method as claimed in claim 13, ***characterized in that*** said glutathione-enriched yeast consists at least in part of the yeast inoculated into the must in order to carry out the alcoholic fermentation.

20. (new) A fruit juice undergoing fermentation or after fermentation, ***characterized in that*** it comprises an amount of glutathione-enriched yeast which provides at least 3 mg of glutathione per liter of juice, preferably at least 5 mg, and more preferably approximately 9 mg of glutathione per liter of juice.

21. (new) The fruit juice as claimed in claim 20, ***characterized in that*** it comprises yeasts enriched in glutathione at more than 0.5% by weight of glutathione relative to the weight of solids of the yeast.
22. (new) The fruit juice according to claim 20, ***characterized in that*** it comprises yeasts enriched in glutathione at at least 1%, and preferably at at least 1.5%, by weight of glutathione relative to the weight of solids of the yeast.
23. (new) A wine prepared by means of a method as claimed in claim 16.
24. (new) A wine produced from a fruit juice according to claim 20.
25. (new) Method for preventing the ageing of wine by means of a provision of glutathione, ***characterized in that*** the glutathione is protected during alcoholic fermentation by its presence in yeast cells, said cells having been enriched in glutathione or naturally rich.
26. (new) Method according to claim 25, ***characterized in that*** said glutathione is released into the wine subsequent to fermentation.
27. (new) Use of glutathione protected by yeast cells, for preventing the ageing of wine, ***characterized in that*** the yeasts have been enriched in glutathione.